

# Vegetable Lasagna

## Method

Prepare the egg pasta as per previous recipe. Whilst the dough is resting...

Prepare Besciamella as per previous recipe

Preheat the oven 180°.

Wash all the vegetables. Peel the carrots and cut into Julienne strips. Cut the broccoli into florets. Finely chop onions. Trim the courgettes and cut into julienne strips. Slice the mushrooms and cut the cherry tomatoes in half

Fry the carrots in a drizzle of oil, cook for a few minutes before adding the broccoli. De glaze with a little water, cover with a lid and cook for 4 minutes. Add the onions followed by courgettes and then the mushrooms. Cook for 10 minutes then season. Remove from heat and add cherry tomatoes and thyme.

Roll your pasta as per previous recipe. Once cut, blanch the pasta rectangles for 1 minute in boiling, lightly salted water, dunk into bowl of cold water (this stops further cooking) drain and place on a tray lined with absorbent paper. Do not overlap

Grease your oven proof dish, 20 x 30 is ideal. Cover the bottom of your dish with a thin layer of besciamella, followed by vegetables, then cheese, then pasta. Repeat until ingredients finish, ending with parmesan

Cover with a thicker layer of Parmesan and dot with butter. Pop in the oven for 20 mins, Cook under a grill for another 5 mins, if you like a crispy topping. Serve hot.

## Ingredients

Egg pasta	Broccoli 250 g
Besciamella	Cherry tomatoes 200 g
Mushrooms 250 g	Parmesan Grated 200 g
Courgette 170 g	Thyme to taste.
Carrot 200 g	Olive oil
Red Onion 200 g	Black pepper

